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Campagne Restaurant Early Bird Lunch Menu

Campagne Restaurant

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Campagne Restaurant, "Campagne Restaurant Early Bird Lunch Menu" (2014). *Menus of the 21st Century*. 73.

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Aylesbury duck, Mary Walsh

Organic vegetables and eggs, Eamon Wallace, Vincent Grace

Fish, John Hoyne

TestApril9_April2014Deep fried smoked haddock, poached organic egg, spring onion hollandaise

Duck broth, duck croquette, tarragon

Chicken sausage, creamed leeks, lentils and sherry vinegar

Warm Jerusalem artichoke mousse, hazelnut and wild garlic crumb, black olive oil

Braised free range pork, choucroute, white turnip and sage

Free range chicken, creamed peas, ham hock and potato boulangere

Slow cooked short rib of beef, creamed kale, parsnip puree and red wine sauce

Roast cod, broccoli puree, mussels and saffron

Orange posset, orange sorbet, biscuit

Glazed ginger cream, beignets and rhubarb ice cream

Chocolate mousse, lemon curd, vanilla ice cream

Cheese; St Tola goats (Co. Clare), oatmeal biscuits, quince jelly

2 courses €25

3 courses €30

Salted chocolate caramels €1 per chocolate

Side orders; chips, watercress salad, apple and hazelnut dressing, sprouting broccoli hollandaise, roast spiced carrots €3.95

All our game is wild and may contain shot

Early bird menu is available Tuesday to Thursday 6pm - 7pm and Friday and Saturday 5.30pm-6pm